

10

# オマケの姫様

## 黒心公主

## 打招呼

『點心公主』終於到最後一集了。  
這是我第一次負責原作的漫畫，  
而這個新創刊到現在剛好整整五年。  
時間真的過得很快呢。七虹哥和  
大姊等登場人物也成長了很多，  
跟他們的新裝，我跟五年前又有  
什麼不同呢…我會永遠愛戀。

不過不囉。也介紹了這個作品，  
我才開始這個身置幕後的經驗。

像是畫巧克力的廣告，喝小甜  
的糖果等，都是些很快樂的  
工作，我也覺得很開心。  
而且我也學會了很多道理！  
這個變化真的很大！

最後繼續上學期的，  
我的元氣來源，就是因為  
大家來信中的鼓勵。有時則  
的話語更棒給我呢。

這是我對這個系列  
描寫的圖。  
我知道在四學年  
沒給描寫的場景中  
畫出這個場景來。

點心公主  
ナツチンのお姫様  
最後 44

Nayuki and the Salt Caramel



I will  
wait  
for you.

I  
will  
always  
wait  
for  
you.

and for  
you to  
come back to  
Fujita Diner.

I will  
wait for  
you to  
recover.



I...



Daichi...

I like

## 夏夏幕後花絮

對各位的讀者--其實這個夏夏是會讀67的讀者(當然第64年)  
時,未幾時用的圖之一。  
因為我已把牠看過了。所以不想把它畫時,就  
繼續把它畫成,金學收在該課了。  
這原由從前讀67的讀者發現以來,第二次夏夏紅  
霞和大地在一起的畫面了...本來想畫另一點的  
點。  
從這個時起,大地的髮型就確定了。  
好像有點奇怪...





I  
ted.  
I lied to Daichi.



Even at a  
time like  
this,

I don't  
know what  
to say to him.



And it  
only

ruined  
our  
relationship, and  
we got more  
distant from  
one another.



Of  
course.



This  
is all  
thanks to  
you...



Yeah.

Although  
it  
was just  
a bit,  
it seems  
like he's  
willing to  
eat now.



Daichi's  
drunk  
some  
soup?



I  
see..

This  
is  
wonderful.



That is.



This is for you.



Thank you.

Because  
he's  
a father.



Milk  
Candy?

I made this  
especially for  
the Director.



Yeah, I  
heard that  
from Akane.

Sorry,  
I don't  
really like  
sweet things.

But this  
is something that  
even people  
who don't like  
sweet things  
can enjoy.

The  
Director

let me  
see his  
weak  
side.



I'm really  
useless...



I think  
the  
Director  
thinks of  
Daichi as a  
very important  
person.



Salt

is something  
you can't  
cook without.

salt  
caramels.

Although  
recently people  
have been saying  
salt is bad for  
the body,

that's  
no good  
either.

If there  
isn't  
enough  
of it,

Salt  
caramels?

Within that,  
there is a  
sweetness

These  
are

But...

It's  
salty.

Just  
try one

And see  
what it tastes  
like.







I hope that  
such warm

feelings

will  
reach  
Daichi..

Daichi  
didn't come  
again today.



Sorry,  
Director

I  
have  
one more  
request.

Because  
he is..

right.

an important  
family member..

Supporting  
Daichi,

You  
are

is now left up  
to you,  
his father.





Thank  
you.



The soup  
was good.



Dache..

Later  
on,

I'll be  
going  
to Fujita  
Diner.

The  
international  
Junior Chef  
Confectionary  
Competition?!

You  
haven't  
even thought  
about

Where  
were  
you?  
Disco!  
Long time  
no see!

This  
is  
great.

This  
is  
great!

Disco  
seems  
to be as  
right as  
rain.

It's  
only two  
weeks  
away!  
What have  
you been  
doing all  
this time?!

Um...

Ek?

But  
Naylas

was really  
busy till  
very late  
last night  
were you thinking  
of a new dish?

That  
is...

What?!

Fujita Diner



Hey,  
hey.

I heard that  
Kasumi-san  
is joining a  
competition.

Amazing!

A huge  
competition  
in Paris,  
right?

What  
are  
you talking  
about?

Nayaka is a  
genius, so there's  
no need for  
her to rush.

She's not like  
someone else

We'll  
all be  
cheering  
for you

Ye...  
Yeah

Do  
your  
best!

A  
class!







There's  
no way

It was all

for  
me.

for  
me to be  
together  
with you.

He was  
suffering at  
that time.

Dachu.

We only  
had the  
yesterday  
before he  
passed away.

Knowing  
Father's  
hopes and  
expectations.

Because,

Anika  
liked her,  
too.





There's  
no way  
that

I  
can  
be

the  
only  
one  
who's  
happy.



# 美食小公主

Episode 13

Najika and Paetta



I can't  
be with  
you...



IT'S SO  
DELICIOUS!



GASTRO  
CHEF

YEAH

IF YOU LIKE  
THIS AT THE  
GASTRO CHEF  
COMPETITION,  
IT'LL BE A  
SUCCESS  
FOR SURE!





I SUSPECT

SHE  
DOESN'T  
REALLY  
CARE  
MUCH  
ABOUT

THE  
STUDENT  
COUNCIL  
PRESIDENT  
AT ALL!



NAZUKA

SHE SEEMS  
PRETTY  
CHEERFUL!



THAT'S  
NOT TRUE!

THAT'S





I want  
to be with  
Paichi  
forever.



THIS IS  
THE FIRST  
TIME SHE'S  
PUSHING  
HER OWN  
HAPPINESS

BUT,

PAICHI

ALREADY

HOPES  
FOR OTHER  
PEOPLE'S  
HAPPINESS



YOU DON'T  
HAVE THE RIGHT  
TO WIN THE  
COMPETITION!

YOU DON'T  
UNDERSTAND  
OTHERS'  
FEELINGS  
AT ALL!







YOU'VE  
BEEN  
PUSHING  
YOURSELF  
TOO MUCH  
RECENTLY

THE  
COMPETITION  
IS ALMOST  
HERE. THERE'S  
NO TIME TO  
REST

OUT

SHOULDN'T  
YOU TAKE  
A BREAK?



THIS IS MY  
CHERISHED  
DREAM!

This is the first time

she's pursuing her own happiness





AT THE  
COMPETITION

GOOD  
LUCK!



Because  
there's  
no way...

That's  
right...

that I  
can stay  
beside  
Paichi any  
longer...

"Right now  
I have to  
concentrate  
on the  
competition!"

YES!





WELL...

WHAT IS IT?

L...

L...

I THOUGHT  
WE'D EAT  
TOGETHER  
ONCE IN  
WHILE?

JUST  
THE TWO  
OF US



BECAUSE  
THIS IS THE  
ONLY THING  
I KNOW HOW  
TO MAKE!



SORRY!

I ONLY  
PREPARED  
ONE DISH

YES  
THIS  
...



TODAY'S  
DINNER!

I MADE...



But you're  
someone  
who's never  
go into a  
kitchen!

DAD  
MADE  
IT!



DAD'D  
LIKES TO  
EAT THIS,  
RIGHT?

THAT'S WHY  
I DECIDED TO  
MAKE THIS  
SPICIER  
RICE DISH



MEANS PAN.

THIS IS  
SPANISH  
CUISINE.

CALLED  
PABLA.



AFTER ALL  
THE FLAVORS  
ARE TOGETHER,  
IT'LL TASTE  
EVEN BETTER.

THEN ADD  
RICE, OLIVE  
OIL, AND  
SAFFRON.  
THEN COOK  
THEM ALL  
TOGETHER.

PUT  
THEM ALL  
IN A PAN.

VEGETABLES,  
MEAT, FISH,  
SHELLFISH, ANY  
INGREDIENTS  
ARE FINE.



ALL THE HAPPY  
THINGS AND THE  
SAD THINGS THAT  
HAVE HAPPENED  
ARE COMBINED IN  
THIS, AND THAT'S  
WHAT YOU  
CALL LIFE.

SPANISH  
FOOD.

IS ALMOST  
LIKE ONE'S  
LIFE!





YOU NEED  
TO MAKE A  
LITTLE MORE,  
AND THEN  
ENJOY IT  
TOGETHER  
WITH YOUR  
FAMILY.



AND  
ALSO,

RAMEN  
BROKEN  
DICE FOR  
ONE PERSON  
WOULDN'T TASTE  
GOOD



THAT'S  
WHY FOR  
THIS KIND  
OF DISH,





I'M REALLY  
SORRY!



I WANTED  
TO GET RID  
OF THE  
BOSSOM IN  
MY HEART



SO I  
DECIDED  
TO MAKE



EXPLODING  
THE SCHOOL  
MY LIFE BOUL



WHICH  
RESULTED  
IN ME DOING  
MANY THINGS  
THAT HAVE  
HURT YOU

IN THE  
FUTURE,

CAN WE  
STILL HAVE  
SPANISH RICE  
TOGETHER?

I WAS TOO  
CHILDISH

DIDN'T  
REALIZE  
DAD'S  
PAIN

Forever  
Remembered

I ALSO

Forever  
Remembered  
My dear  
father's  
sacrifice

Forever

NEXT  
TIME,



CAN EAT  
TOGETHER!

WITH OBER-  
MOTHER,  
THE THREE  
OF US.

we'll go  
through it  
together...

No matter  
if it's happiness  
or misery.

That's  
what you call  
family.







Can you  
cook a meal  
for Falchi?



YESH.

YOU  
GOT ME.



Is the  
happiest  
thing in  
the world.

I believe  
that eating  
with others.



And also,

Chairman,



I really  
hope that  
Falchi can  
have that  
happiness.

I have a  
favor to ask  
of you.





REALLY  
CARES ABOUT  
YOU FROM THE  
BOTTOM OF  
HER HEART!

SHE...



I'M GOING  
TO FIND  
NAGISA  
RIGHT NOW.



DIDN'T  
YOU  
KNOW?

FIND  
HER?



SHE'S NOT  
AT THE SCHOOL  
ANYMORE.



SHE LEFT FOR  
MADIS TODAY TO  
PARTICIPATE IN THE  
COMPETITION...



North Airport Terminal 1



YEP, WE'RE  
ABOUT TO  
LEAVE RIGHT  
NOW

I'LL DO  
MY BEST!



HABUO-  
SENSEI?

AH,



ROOTING  
FOR YOU,  
NAJKA!

I WILL  
ALWAYS  
BE...

NO MATTER  
WHERE  
I AM,

NAJKA,  
YOU'LL WIN  
FOR SURE!



HANG  
IN



GOOD  
LUCK!  
NAJKA...



PAIN





**SENSEI!**



THEN,  
TAKE CARE,  
NAJICA!



Good bye!

Daichi!





## Credits

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# 美食小公主

Volume 15

Nafika and Cocktail



UWAA-  
I CAN SEE  
THE EIFFEL  
TOWER!





Watch  
over me!

YES!

NOW I'M  
GOING OVER  
THE RECIPE!

REZUNO-KUN  
IS GOING TO  
MAKE YOUR  
SPECIAL  
DECORATED  
CAKE, RIGHT?

THAT'S  
RIGHT!

I WANT  
THE WHOLE  
WORLD TO  
WITNESS MY  
SKILLS!

NATUKA,

HAVE YOU  
FINISHED  
PREPARING FOR  
TOMORROW?

WHAT  
ABOUT  
YOU?











ONE DAY THE PRINCE  
WILL COME  
AND RESCUE  
HER.

OUT,

AND  
NOBODY  
INVITED HER  
TO THE  
CASTLE  
BALL.

AT FIRST  
SHE WAS  
ALL COVERED  
IN CINDERS,



SO SHE  
BECAME A  
REAL  
PRINCESS!



THEN

A PRINCESS  
OF A CASTLE  
DOESN'T  
SUIT ME!

HAH

IN



THEN HOW  
ABOUT KITCHEN  
PRINCESS?

Kitchen

Princess...

CAN'T  
I...

I'M SERIOUS  
ABOUT YOU,  
NAJIKA.

BE YOUR  
PRINCE?



get along  
well....

If it's Mizu-  
kuni who has  
the same dream  
and the same  
goal as me,

We'll  
definitely



But...

But

happy



L



I'M  
SORRY

~~~~~



LIKE

~~~~~

I LIKE  
DACHA

~~~~~

I REALLY  
LIKE DACHA!



EVEN  
THOUGH HE  
ALREADY  
REJECTED  
ME





I WANT  
TO WATCH  
OVER HIM,

UNTIL HE  
REAINS YOUR  
HAPPINESS

I DON'T  
WANT YOU  
I CAN'T  
STAY BY HIS  
SIDE



.....

YOU CAN'T  
FORGET HIM  
NO MATTER  
WHAT?



BECAUSE  
HE'S THE  
ONE I LIKE  
THE MOST







YOU...

YOU'RE MY  
GREATEST  
RIVAL!

Thank you,  
Mizuro-kun!



R

R

R

R

R





HAGIO-  
SENSEI IS  
DYING!



Hagio-sensei  
fainted the  
ambulance came  
and took her to  
the hospital.

WHAT?

WHAT  
MILITA...

HOW COULD  
HAGIO-  
SENSEI...

Eh?



SHE HAD TO  
GET SURGERY  
IMMEDIATELY

SHE'S  
HAVING HEART  
PROBLEMS

AND IT'S  
REALLY  
DIFFICULT  
SURGERY!

NO  
WOR.

Why?

How  
could this  
happen...

She was  
fine when  
I called her  
at the  
airport....

THE DOCTOR  
AT THE HOSPITAL  
SAID THAT THEY  
WEREN'T SURE  
WHETHER OR  
NOT SHE CAN  
BE SAVED.....



I'll always  
be rooting for  
you, Nagika!

No matter  
where I am.



I HAVE  
TO GO SEE  
NAGIKO-  
SENSEI!

hmm...

NAGIKO

AND



A small girl with pigtails and a determined expression is shouting. In the background, a large, detailed eye of another character is visible, looking on.

You don't understand others' feelings at all.

You don't have the right to win the competition!

A close-up of a girl's face as she talks on a mobile phone. She has a determined and slightly angry expression.

AT TOMORROW'S COMPETITION, I'LL DO MY BEST FOR YOUR SAKE, TOO!

A hand is holding a black mobile phone. A speech bubble is coming from the phone.

YES?

A girl with long hair is looking at a mobile phone held by someone off-screen.

HEAD FOR THE AIRPORT NOW!

I'LL ARRANGE THE PLANE TICKETS.





*Concours international  
du meilleur pâtissier  
en herbe*





OH  
GOD!

EVEN I'M  
STARTING  
TO FEEL  
NERVOUS!



8222 8222



AS EXPECTED  
OF A WORLD-CLASS  
CONFECTION,

FAMOUS  
CHEFS FROM  
ALL OVER THE  
WORLD HAVE  
GATHERED  
HERE!

LET ME  
TELL THE WORLD  
FAMOUS NAME  
OF THE CON-  
FECTIONARY  
INDUSTRY!

THE ONE  
DESIGN FOR IS  
"JULIAN" THE  
MAISON OF  
"CHOCOLATE"



It's me,  
Akane!

Ah,  
Seiya?



Someone  
went through  
a lot of trouble  
just to call you!

Akane's not  
answering to her  
phone!

What's  
up with  
that tone  
of voice?

OH, NO  
IT'S YOU!





Hokkaido

Hagio-  
sensei!

Sensei!

Please be  
okay!

PANT

PANT

///





SHE JUST  
TOOK HER  
ARRESTER AND  
FELL ASLEEP!

LET HER  
SLEEP A  
LITTLE  
MORE!

HEY I  
SHE

ABOUT  
MOMENT  
SHE



BUT SHE'S  
ALRIGHT NOW

SHE  
HAD TO BE  
HOSPITALIZED  
FOR THREE  
WEEKS,

THE  
SURGERY  
WAS SUCC-  
ESSFUL!



She's alright  
now!

SENSEI

I'll be  
able  
to see  
sensei's  
smile  
again...

I'M SO  
GLAD YOU'RE  
ALRIGHT...





EVERYONE'S  
TENSE FOR  
CAUSE SO  
MUCH, SO  
THEY ALL  
FELL ASLEEP



EH?

A BOY THAT  
TOOK CARE OF  
THESE KIDS THE  
WHOLE TIME HE  
WAS HERE JUST  
NOW...

THERE  
WAS ONE  
MORE  
PERSON.

Where did  
he go?



EH

?



Took care  
of them the  
whole time?

FLUTTER

Who  
could it  
be?



THIS  
IS...





Those  
words.

THE PLACE  
WHERE I MET  
THE PLAN  
PLUNGE.

Even now,  
it's still  
the same.

have  
always  
been my  
greatest  
support.

If you eat  
something  
delicious, you'll  
be able to  
smile!

It's a  
memory that  
nothing can  
replace



A  
DREAM





the  
brilliance  
of life!



The one  
—  
that I've  
always wanted  
to meet all  
this time.



The one  
that showed  
me...



Daichi



## Credits

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# 美食小公主

Final Recipe

Nailka and Crème brûlée





NIJIKAP

WHY ARE  
YOU IN  
HOKKAIDO

0000





STAYED  
BEHIND  
RENEE AND  
TOMMY CASE  
OF HER THE  
WACKLE TIME?

OACH,  
YOU

AFTER I  
HEARD THAT  
HATCH-RENEE  
HAD PAINTED

I HURRIED  
OVER HERE



RENEE

RENEE  
RENEE



THAT I  
WANT TO  
ASK DAICHI  
AGAIN...

THERE'S  
SOMETHING...



THAT  
TIME.



WHEN I  
WAS STILL  
A CHILD

THAT  
BOY,

THE ONE  
WHO USED  
TO PICK  
FLOWERS  
HERE...



WAS  
IT YOU,  
DAICHI?



DAIKI  
IS...

MY FLAN  
PRINCE?



THAT'S  
RIGHT!



YOUR  
SMILE.

I STILL  
REMEMBER  
EVEN NOW,

THAT  
DAY.

I WAS  
A LITTLE  
GIRL  
CRYING,

AFTER YOU  
ATE THE PLAN  
THAT I MADE  
YOU.



I WAS  
WORRIED, SO  
I FOLLOWED  
HER.





Finally...

And after  
I find him

Thank  
him for all  
he's done  
for me.



I searched

and searched  
all this time

No matter what  
hardships I had to go  
through, I could still  
go on doing my best

Please  
I wanted to  
...meet my  
fiancée.

I finally

found  
you

...

I LOST MY  
ADDRESS OF  
HIDEAWAY ALL  
THIS TIME.

NAJIRA.





OF THAT  
INCIDENT TO  
RETURN...

BECAUSE  
HE DIDN'T  
WANT MY  
REMEMORIES

SORA,

LED  
TO YOU  
ABOUT  
BEING  
THE FLAM  
PRINCE



DID YOU  
HEAR FROM  
MY DAD?



WAS ALWAYS  
PROTECTED  
BY SORA!

...



SO  
THAT'S  
WHY,

AND HAVE  
A HAPPY  
LIFE WITH  
NAKKA

THAT I  
COULDN'T  
JUST  
FORGET  
ABOUT  
SORA

I THOUGHT



WE ATE IT  
TOGETHER!

THE  
SPANISH  
RICE...

THAT YOU  
TAUGHT MY  
DAD HOW  
TO MAKE,

.....



AFTER  
DAD'S  
ACCIDENT,

I COULD  
NEVER  
COMFORT  
MY DAD BUT

L...

ALMOST  
MADE  
THE SAME  
MISTAKE  
AGAIN!

I REALLY  
REGRET

THAT  
MOMENT,  
I DIDN'T  
WANT TO

FACE  
MY DAD!

IT WAS  
VERY

DELICIOUS.





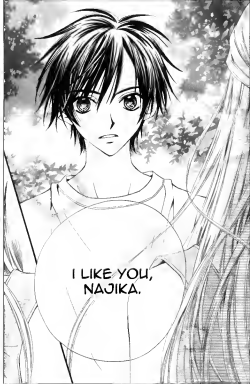
THAT'S  
WHAT NAJICA  
TAUGHT ME.

I...

DON'T WANT TO  
LOSE ANYONE  
BUT THAT'S  
IMPORTANT TO  
ME ANYMORE!

I...

YOU HAVE  
TO CREATE  
YOUR OWN  
FUTURE!





Daichi!

Let go of  
your hand  
again!

I won't  
ever...

This time  
we'll definitely  
be happy!



The two  
of us...

together!





ARE YOU  
ALRIGHT  
SITTING  
DOWN?

YES!

I'M FINE  
NOW!



HABIO-  
SENSEI!



BECAUSE  
OF ME, YOU  
COULDN'T  
PARTICIPATE  
IN THE COM-  
PETITION!

OH THAT'S  
RIGHT, I'M  
SORRY!



NAH! NAH!  
THE TV!

QUICK,  
COME SEE  
THE TV!!

THERE'S  
STILL NEXT  
TIME FOR THE  
COMPETITION!

NO...

WHAT'S  
MOST IM-  
PORTANT IS  
THAT HABIO-  
SENSEI IS  
ONLY NOW,  
WHAT A  
DELIGHT!





Mizuno  
Seiya

for the  
first time  
ever for  
Japan!

won the  
International  
Youth  
Confectionary  
Competition







NAJIKI.

This is....

My recipe plus

Mizuno-kun's decorated icing...

It's almost as if

there's a rainbow on top of it...





NEXT TIME,  
WE'LL DEFINITELY  
MAKE IT CLEAR  
WHO WINS AND  
WHO LOSES!

BUT,

WHEN THAT  
TIME COMES,  
I WILL WIN  
AGAINST YOU  
FOR SURE!

Thank you!  
Mizuno-  
kun!

YES!

THAT'S  
EXACTLY HE'S  
STILL AS  
USUAL

Two people  
getting first  
in the world...



What is  
the first dessert  
that you've ever  
made, Mizuno-  
san?

Then, for  
the last question,

But,  
you got  
this win



PLAN.



When I was  
young, I made  
flan all day  
long.

I also  
gave some  
to hotel  
guests.

Even my  
mom and  
dad really  
liked it.

with your  
own skills!



Gave  
flan...

to hotel  
guests?



DAICHI'S  
FAMILY,

ALSO  
RECEIVED  
FLAN FROM  
MIZUKO-KUN,  
RIGHT?



SO  
THAT'S  
HOW IT  
IS...



had the taste  
of Mizuko-  
kun's cooking  
in it.



That's  
why.



The flan  
prince's  
flan.



A dessert.

allowed me  
to meet so  
many people.

It's almost  
like a



Not only  
did I meet  
Paichi,

That  
day.

I also met  
Mizuno-  
kun, too!





HAVE A  
PROMISE TO  
FULFILL.

L...



Miracle

DAIDEN!





That time,

after my mom and  
dad died in an accident,

I was in complete despair.

But

after I met Paichi,

a rainbow appeared  
before the darkness  
that was in front  
of my eyes.

a seven colored  
rainbow.







The things  
that every-  
one said to  
me made me  
stronger.

Everyone's  
kindness  
gave me  
courage.

"I'll make you

the world's most  
delicious dessert."





IT'S  
CRÈME  
BRULÉE.

MADE  
FROM BEE  
HIVE AND  
CREAM.

IT'S A  
FRENCH-  
STYLED  
FLAN.



PRO-  
BABLY

NOT  
REALLY?

I DON'T  
KNOW.

IF I  
FULFILLED  
MY PROMISE  
OR NOT...



TO ME,

NAJIKI'S  
DESSERTS,

ARE ALWAYS  
THE MOST  
DELICIOUS IN  
THE WORLD!









I want  
to turn the  
warmth that  
everyone has  
showed me,



into desserts  
that I can give  
to the world.



I hope that  
after eating  
my desserts,

many  
people will  
feel better  
and be able  
to live on.

won't be  
discouraged  
anymore in  
the future!



and face  
tomorrow  
with  
confidence.

those  
magical  
words,

And then,

I want to  
hear them  
say with a  
smile on  
their face,





THANK  
YOU!

IT'S REALLY  
DELICIOUS!





*Fin.*

## Credits

Kitchen Princess ch-47

by Andou Natsumi

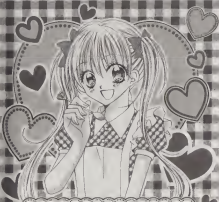
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# Kitchen Palace



Thank you for reading *Kitchen Princess* through to the very end! In this section, we'll give you the recipes for the food that Najika made in the story. Please try making them. ♡



## Recipe #41 Salt Caramel

Tip from Nafisa:

I'd love to introduce you to a popular salty treat! There's a little bit of salt in this sweet treat. It's a twist on the usual caramel that's simply delicious. The recipe depends on the salt, so use good-quality salt, such as rock salt. You can adjust the amount of salt to taste. You can also make the caramel without salt, too.

**Yields:** 1 for adult's 1<sup>st</sup> baking pan

- 1/2 cup dark sugar
- 1/2 cup unseasoned condensed milk
- 2 1/8 cup sugar
- 2 tablespoons butter
- 2 teaspoons salt

\*\*\*\*\*



Place a silicone baking sheet in the baking pan.



Put all ingredients in a pot and heat at a medium-low heat. Once all the sugar melts, reduce heat to low. Try not to stir the mixture too often.



After 20 minutes, the mixture will turn light brown. Stir the mixture nicely and continue to reduce the liquid. Be careful not to burn yourself.



When the mixture gets darker, turn the stove off and pour a spoonful of the mixture into a cup of cold water. If the mixture hardens in the water and you can break it with your hands, then it's ready. If the mixture stays soft, turn the stove back on and reduce the liquid some more.

When the mixture is the right consistency, quickly pour it into the baking pan.



When the mixture starts to harden, mark out marks with a knife in 1" squares. You can also make different shapes like rectangles and triangles. Place the baking pan in the refrigerator to finish hardening.



Take the caramel out of the baking pan and break it along the cut marks. If you wrap each piece in a cooking sheet, it'll be easier to eat and give as a gift.



The final result looks good, but full of love.

## Recipe 400: Pad Thai

Tip From Nisha:

If you don't have a pad Thai pan, you can make this with a frying pan. You can mix and match the vegetables, seafood, and meat to suit what you have at home. The recipe below uses easy-to-find ingredients such as small shrimp and clams, but if you use large shrimp and mussels, it'll look fancy and be perfect for a party.

**Serves 2** For a 10" pad Thai pan or a frying pan, 2" thick 21

- 2 clams (with shells) • 1 cup rice • For soup:
- 4 1/2 cups boiling water, 2 cups chicken bouillon,
- some saffron, 1 tablespoon fish sauce, salt and pepper
- 1/2 an onion • 1 clove garlic • 1 bell pepper
- 1/2 a chicken thigh • 1 egg • 2 tablespoons
- white wine • 2 tablespoons olive oil
- 2 oz. small shrimp, cleaned

**1** Put the clams into a bowl of salt water to remove the sand, and rub the shells together to clean the outside. Drain after they have been cleaned.

**2** Rinse the rice and drain in a colander.

**3** Place the boiling water in a heat-resistant bowl and mix the chicken bouillon cubes, saffron, and fish sauce. Add salt and pepper to taste. If you can't find saffron, it's okay to substitute turmeric or curry powder. Keep stirring until the bouillon dissolves.

**4** Dice the onion and garlic. Cut the bell pepper in half and slice in 3/4" half-rings.

**5** Cut the chicken thigh into 1/2" cubes. Take the legs and breasts of the squid out and cut into rings. If using a larger squid, only use half of it.

**6** Place the clams in a small pot, sprinkle in a little bit of white wine, cover the pot, and steam them. Turn off the stove when the clam shells open. Now the prep work is complete.

**7** Pour the olive oil into the frying pan and sauté the onion, garlic, and chicken thighs using medium heat. When the onion softens, add the rice and cook lightly.

**8** Add the soup made in step 3 and mix everything together. Arrange squid, shrimp, clams, and bell peppers evenly on top. Cover with a lid and cook for 12 to 15 minutes over medium heat.



Try it with different ingredients.

## Raspberries Cocktails

Let's have an adult moment using a nostalgic cocktail. You can use the ingredients you have at home. We'll introduce you to the Cinderella and two other cocktails!

Tip from Nalika

### Snow White

Ingredients

- For decorations: white sugar, lemon wedge
- 1/2 cup apple juice
- 1/2 cup grapefruit juice
- 1/4 cup club soda



Place a thin layer of sugar on a flat plate.



Take a chilled glass and rub the edge with a piece of cut lemon. Dip the glass onto the sugar to coat the edge. A cocktail decorated with sugar in this fashion is called "rimmed with sugar."

Pour the ingredients into a container and mix together. Pour into the glass prepared in Step 2 and it's complete. This cocktail was inspired by the poison apple from Snow White. The real cocktail uses apple liquor but we used apple juice instead.



### Pure Delirious

Ingredients

- 20 raspberries
- 20 blueberries
- 2 strawberries
- 1/4 cup grape juice



Wash the strawberries and remove the stems. Wash the blueberries and raspberries, wrap them in plastic wrap and freeze them for an hour in the freezer.



Blend the three types of berries and the grape juice in a blender. When the mixture becomes smooth, pour into a glass and it's done. It's a large and meaty cocktail created by Shyla.



### Cinderella

Ingredients

- 1/2 cup orange juice
- 1/2 cup pineapple juice
- 1/4 cup lemon juice

Pour the orange juice and pineapple juice into a container, squeeze the lemon juice in, and mix together.



Pour into a chilled glass and it's done.



This is a famous non-alcoholic cocktail. The classic recipe uses equal amounts of each ingredient. But since it makes a pretty sour drink, we reduced the amount of lemon for our recipe.



## Food Recipe: Snow Globes

**Tip From Nalika**

It's creamier and richer than normal flan because it uses egg yolks and heavy cream. The classic recipe burns the outer surface to make it crunchy, but if it's too difficult you can skip this step.

**Serves:** (for four 3-inch serving bowls)

- 2 egg yolks
- 1 tablespoon sugar
- $3\frac{1}{4}$  cup heavy cream
- $1\frac{1}{4}$  cup milk
- some vanilla extract

\*\*\*\*\* (for 12 May) \*\*\*\*\*



- 1** Pull egg yolks and sugar into a bowl and mix thoroughly.



- 2** Mix heavy cream and milk in a small pot and heat over medium heat until the mixture is approximately 104 degrees F. Make sure not to let it boil.



- 3** Slowly add Step 2 to the Step 1 bowl and stir if the Step 2 mixture is too hot. The eggs will harden, so be careful. Add a little vanilla to the mixture.



- 4** Strain the mixture from Step 3 and pour into the four serving dishes.



- 5** Place the dishes in a baking pan, and fill the baking pan with boiling water—up to half the height of the dishes. Bake the entire pan in a 320-degree F oven for 30 to 40 minutes.



- 6** Once it's done baking, place the dishes in another baking pan filled with ice-cold water to cool. The dishes are extremely hot, so be careful.



- 7** After they are chilled and before eating, sprinkle sugar onto the surface of the custard and harden by using a burner. If you don't have a burner, you can heat the back of a spoon on a stove and press it against the sugar.

### Warning

Be careful when using a burner or stove. The spoon may turn black, so use an old spoon that you don't need anymore and use an oven mitt. Don't taste the crème brûlée with the heated spoon!





## Spicy Maple Snow-Sesame Pudding

Tip from Gaby:

Milk disintegrates when it boils, so be cautious of the heat. You can add whipped cream and fruit or red beans on top to decorate.

**Ingredients** (For four 3-inch serving bowls)

- 3 tablespoons water
- 1 tablespoon powdered gelatin
- 3/4 cup milk
- 2 tablespoons sugar
- 1 tablespoon ground black sesame seeds

• Hot Map •

1

Add 3 tablespoons of water to the gelatin and mix to form a paste.



2

Pour milk, sugar, and sesame seeds into a small pot over medium heat.



3

Mix with the sugar milk, then add the gelatin from step 1. Heat for another 1 to 2 minutes after mixing, then turn the stove off.



4

Place the pudding in a pan lined with ice. Continue mixing until the mixture starts to thicken.



5



Pour the mixture into the bowls and chill in the refrigerator for 30 to 40 minutes and it's done.

